Yumeiro Patissiere

volume 1 chapter 1

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RIBON MASCOT COMICS

夢色パティシエール

1

松本夏実

りぼん
RIBON MASCOT COMICS

夢色パティシエール★1

松本夏実

♦1860
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AMANO ICHIGO IS A 14 YEAR-OLD CAKE LOVER. SHE MEETS VANILLA, A SWEETS SPIRIT AT THE CONFECTIONARY SCHOOL, ST. MARIE ACADEMY!? THE CURTAINS RAISE ON THIS SWEETS STORY WITH A FRESH SENSE ☆

●収録作品●
夢色パティシエール ①
ビューティフルドリーマー

RIBON MASCOT COMICS 1860

YUMEIRO PATISSIERE 【1】

Matsumoto Natsumi

○Menu○

Table of Contents

Yumeiro Patissiere

· recette1 …4
· recette2…55
· recette3…97

Omake Page

London-Paris travel journal …184

夢色パティシエール

recette 1

EXCUSE ME, PLEASE LET ME THROUGH.
super excited
I CAN'T WAIT TO SIT DOWN
GEEZ, I HAVE A FEELING ICHIGO CAN EAT ALL THOSE HERSELF.
NOW THAT I THINK ABOUT IT
SHUEI DEPARTMENT STORE CAKE FESTA
POPULAR PATISSIERS PEFORM
AT THAT TIME I WAS PROBABLY ALREADY BEING CALLED

T/L: CHAMPS-ELYSEES IS A PRESTIGIOUS AVENUE IN PARIS.

IT'S THE TASTE OF THE FRENCH REVOLUTION~
BY THAT SWEETS SPIRIT~
TREMBLE
TREMBLE
TODAY I'VE COME TO THE CAKE FESTA.
I'M AMANO ICHIGO, 14 YEARS OLD.
SSSH, PRETEND YOU DON'T KNOW HER
GEEZ, THAT GIRL
hmhmm
MAMA, SIS IS–
THIS IS THE TASTE OF CHAMPS. -ELYSEES AVENUE
hmhmm
MY FAMILY IS AMAZED WITH MY LOVE FOR CAKES.
ALTHOUGH I'M STILL TERRIBLE AT MAKING THEM.
AMAZING, THIS PLACE IS FILLED WITH CAKES FROM FAMOUS SHOPS
THIS RICH AROMA IS THE CHOCOLATE CAKE FROM "REFRAIN" HUH
THIS BAVAROIS IS FROM "LA SEINE"
DELICIOUS
Close
Open

MY DREAM IS TO BECOME A PATISSIER
TO MAKE LOTS OF DREAM-LIKE CAKES
TO SPREAD LOTS OF SMILES WITH SHOPS I'LL OPEN.
THIS CAKE ..
WHERE DID I TAKE THIS FROM?
search
IS THERE SOMETHING WRONG WITH MY CAKE?

BLOND HAIR.. A FOREIGNER
ARE THERE ANY PROBLEMS?
thump
I WAS JUST WONDERING IF THAT SHOP CAME ..
AH, NO, IT TASTES LIKE A CONFECTION I'VE EATEN IN THE PAST.
TASTE?
WHEN I WAS A CHILD, I ONCE RECEIVED A SOUVENIR FROM FRANCE, A "MARIE REINE" CONFECTION.
NO MATTER WHAT, I JUST CAN'T FORGET THAT DELICIOUS TASTE

NO, YOU ARE RIGHT.
SO-SORRY, I MADE A MISTAKE
HENRIE LUCAS
ST. MARIE ACADEMY LECTURER
gasp
HOW RUDE OF ME TO SAY THEY TASTED ALIKE.
SFX: BOW
YOU HAVE AN INCREDIBLE PALATE TO BE ABLE TO TELL THAT FROM JUST ONE BITE
I AM THE GREAT GRANDCHILD OF MARIE LUCAS WHO MADE "MARIE REINE."
CERTAINLY MY ROOTS WOULD LEAD TO HAVING THE "MARIE REINE" TASTE.

I RESPECT YOUR TONGUE SO I'LL LET YOU BE THE FIRST TO EAT MY NEW CAKE.
AH, IT'S AMANO ICHIGO
MISS, YOUR NAME?
AMAZING? ME?
..HE LOOKS LIKE HE'S HAVING SO MUCH FUN MAKING CAKES
LIKE HE S SINGING
FLOWING
CARESSING..

HERE YOU GO, ICHIGO.
WOW... IT'S SO CUTE.
AH...
I SHALL PARTAKE
close
chew

IT'S DELICIOUS. WHAT IS THAT? FROM THE SOFT AND SWEET MILK MOUSSE
AND THE VIVID STRAWBERRY SAUCE OVERFLOWS AND MELTS ON TOP OF MY TONGUE
THE TWO FLAVOURS RESONATE
A BITTERSWEET AND HEARTENDING FEELING REMAINS BEFORE DISAPPEARING.
AS IF THAT'S RIGHT. IT'S LIKE A FIRST ... LOVE

I'M SUPRISED, THE NAME OF THIS CAKE IS "FIRST LOVE"
I MADE IT WITH THE IMAGE OF A GIRL'S FIRST LOVE.
THE IMAGE IS VAST..
TO THINK THERE WAS SUCH A CAKE_
I'M BEING PRAISED?
EVEN THOUGH I'VE ONLY BEEN TOLD I ONLY HAVE A TALENT FOR EATING CAKES_
TO THINK YOU'VE FELT THE MY IMAGE THIS FAR,
WHAT A MARVELOUS PALATE AND SENSITIVITY.
ICHIGO

WON'T YOU COME TO ST. MARIE ACADEMY?
IT'S AN ACADEMY THAT MARIE LUCAS MADE TO RAISE PATISSIERS
PATISSIER!?
thump
I DEFINITELY WANT YOU TO COME, YOU HAVE TALENT.
thump
TALENT? IS- IS THAT REALLY TRUE_
GUT
I ALSO WANT TO TRY MAKING CAKES LIKE THIS.

I'LL GO,
I
I'LL ENTER ST. MARIE.

ST. MARIE ACADEMY, JAPAN BRANCH
A CONFEC-TIONARY SCHOOL FOUNDED 100 YEARS AGO
IT... IT'S LIKE A HUGE CASTLE
KYA!
WITH THIS, IF HENRIE-SENSEI WAS HERE IT WOULD BE THE BEST.
AMAZING, I'M GOING TO LEARN ABOUT CAKES HERE
ICHIGO, I LOOK FORWARD TO THE DAY I MEET YOU AT SCHOOL.
TOO BAD HE SUDDENLY MADE A BUSINESS TRIP TO THE FRANCE BRANCH
M

WO.W
AN OUT OF SEASON TRANSFER STUDENT HUH
chuckle
BUT I'LL STILL GIVE IT MY ALL
HEH, INTERESTING
LIKE ZASHIKIWARASHI
THERE'S A LEGEND AT THIS SCHOOL
WHERE IF YOU SEE A SWEETS SPIRIT'S FORM, YOUR DREAM WILL BE GRANTED.
AMAZING, SHE'S PRETTY
WHAT'S THIS, A FAIRY?
THE QUEEN OF SWEETS SPIRITS ?
SHOCK

T/L ZASHIKIWARASHI IS PROTECTIVE HOUSEHOLD DEITY

YOU MUST BE THE TRANSFER STUDENT, AMANO ICHIGO I HAVE COME TO WELCOME YOU
I AM CLASS 2-A'S HANABUSA.
THANK YOU FOR DOING THIS
HE'S PRETTY, ALMOST LIKE A GIRL
CLAP
CLAP
step
step
AH, GIVE ME A MINUTE.
slip
THAT'S GREAT, EVEN WHEN HE'S A LECTURER HERE HE'S CALLED A GENIUS.
I HEARD YOU WERE RECOM-MENDED BY HENRIE--SENSEI
GENIUS!!
IS THAT SO, HE'S A NATURAL GENIUS A GUESS

THIS IS A MINI MADELEINE I BAKED FOR A SNACK, PLEASE EAT IT.
pray
SWEETS SPIRIT-SAMA, MAY I BECOME A PROMINENT PATISSIER.
MAY HENRIE-SENSEI QUICKLY COME TO THE JAPAN BRANCH.
chuckle
waft
THANK'S FOR WAITING
A SWEET SMELL
UM, COULD THESE ROSES BE CANDY SCULPTURES?
THAT'S RIGHT, I TRIED MAKING THE ROYAL HIGHNESS THAT BLOOMS SO BEAUTIFULLY AT MY HOME
A PRESENT FOR ICHIGO--CHAN.

MAKINA
OI, DON'T JUST STAND THERE
AH SORRY
IS THIS PERSON REALLY THE SAME YEAR AS ME..?
YOU MADE THIS YOURSELF?

KASHINO, ANDOU, THIS IS THE TRANSFER STUDENT AMANO-SAN.
AFTERWARD ONE OF US WILL WAIT
AMAZING, THIS TIME IT'S A CHOCOLATE SCULPTURE!?
SORRY, KASHINO'S A BLUNT PERSON
THESE TWO ARE IN THE SAME CLASS.
AH
PL.. PLEASED TO MEET YOU.
SFX: FLICK
HERE, OPEN UP.
chew
DELI-CIOUS..
THAT'S A GREEN TEA CARAMEL I MADE. BEST REGARDS, AMANO-SAN
SO... SOME HOW

UNBELIEVABLY HIGH LEVELED!?
COULD THIS ACADEMY SOMEHOW BE
COOKING LAB 1
I...I'VE NEVER SEEN SUCH A HUGE COOKING LAB...
SLAM
chuckle
huckle
THAT KID CAME, I WONDER HOW HER SKILLS ARE...
WOW
!

IT'S A HUGE THING THAT ICHIGO-CHAN WAS ESCORTED BY THE PRINCES OF SWEETS.
BEST REGARDS
I'M KADOU RUMI, WE'RE ROOMMATES BEST REGARDS.
OVER HERE ICHIGO-CHAN
WASH YOUR HANDS FIRST
IT'S LACKING OVER HERE
THOSE THREE,
BRING THE EGGS
PRINCES OF SWEETS?
HANABUSA SATSUKI, WHO MAKES SPLENDID CAKES.
KASHINO MAKOTO, THE CHOCOLATE SPECIALIST
ANDOU SENNOSUKE, WHO'S GOOD AT JAPANESE STYLE SWEETS
THOSE THREE, THEIR LOOKS AND MARKS ARE TOP CLASS AND ARE CALLED THE "PRINCES OF SWEETS."

YOU WILL BE IN GROUP A
AMANO SAN COME HERE
WHY ME..
NO WAY
OH IT'S THE ELITE GROUP RIGHT OFF THE BAT
HENDE SENSEI RECOMMENDED HER SHE MUST BE HIGHLY SKILLED
BUT STILL IT'S FRUSTRATING
SHE'S SURROUNDED BY THE SWEET'S PRINCES
OH MY SHE'S WITH THAT KASHINO

MILLE CREPE..
TODAY'S LESSON IS MILLE CREPE
IN FRANCE, MILLE MEANS A THOUSAND
IN BETWEEN BEEN THIN, FLAT CREPES IS CUSTARD CREAM COATING EACH SHEET AND STACKED TO MAKE A CAKE
I'VE NEVER MADE IT BEFORE..
BUT I'LL GIVE IT MY BEST SHOT
SPIN
sta
re
SFX: SMACK
PETRIFIED
WHY.. WHY ARE THEY ALL LOOKING
!!

Ah
What a waste~ the egg
.....
DON'T PANIC, ICHIGO-CHAN.
THERE ARE REPLACEMENT EGGS.
HOW EMBARRASSING... TO FAIL AT SUCH A SIMPLE THING.
TH, THANK YOU
YOU MUST BE NERVOUS
DON'T SPOIL HER YOU TWO

Menu 1

HELLO! HOW ARE YOU? THIS IS MATSUMOTO NATSUMI

THANK YOU FOR HAVING "YUMEIRO PATISSIERE" IN YOUR HANDS.

I'M ENDURING MY HUNGER TO PROCURE MANGA

I WAS CAPTIVATED BY CAKES AND COOKING AS A CHILD

THAT RESULTED IN MY PIECE OF WORK RANDOMLY BECAME SCENES ABOUT MAKING CAKES AND SWEETS.

THAT WAS A LONG TIME AGO IN THOSE DAYS, THE SUPERVISOR SAID SOMETHING LIKE "HOW ABOUT DOING A CAKE MANGA IN RIBON?"

THEY TOTALLY DIDN'T BECOME MY COMPANY

THE GROUP TAKES COLLECTIVE RESPONSIBILITY WITH WHOEVER MAKES A BLUNDER.

SORRY..

WHAT COLD EYES_

WHAT THE HECK, JUST BECAUSE HE'S A LITTLE BETTER AT MAKING CAKES
pour
HE MAKES NO UNNECESSARY MOVEMENTS
FLIP
AMAZING.
AH. BUT HIS MOVEMENTS HAVE A FLOW.
LIKE HENRIE-SENSEI
?

KASHINO MAKOTO
HAS COMPLETED THE MILLE CREPE
わあーっ
WOW
AS EXPECTED
SO FAST
PRETTY
THERE'S NOTHING TO CRITICISE ABOUT THE SHAPE OR TASTE
IT'S PERFECT! YOU'LL SOON BE ABLE TO DISPLAY IT AT THE SHOP.
FLOP
Geh
AMANO-SAN
HANABUSA AND ANDOU ALSO PASS.

ARE YOU . HORSING AROUND.
S. SORRY
IT'S SO FAR FROM THEIR REAL ABILITY_
I'VE NEVER MADE MILLE CREPE BEFORE OR RATHER I
AM A TOTAL CAKE AMATEUR.
Eh——

IT CERTAINLY
HAS THE TASTE OF A TOTAL AMATEUR
KASHINO..?
YE AH
AMANO, YOU HAD 10 DAYS BEFORE YOU CAME HERE RIGHT.
NO
DID YOU THINK JUST BECAUSE YOU SAY YOU'RE A TOTAL AMATEUR THAT WE'D TAKE SYMPATHY AND TEACH YOU EVERYTHING IN DETAIL?
YOU'RE LATE BY AN ENTIRE YEAR
DID YOU EVER THINK TO PREPARE AND REVIEW THE CURRICULUM?

DON'T BE HALF--HEARTED. WE'RE AIMING TO BE PROFES-SIONALS.
COMING HERE WITH THAT DEGREE OF RESOLUTION IS TROUBLE-SOME.
WHY DON'T YOU GO HOME AND MAKE PANCAKES!

THIS WON'T DO I GUESS..
U
OH MY, SHE CRIED.

MAYBE SHE'S STILL CRYING SOME-WHERE?
THAT'S HARSH FOR YOUR FIRST DAY OF TRANSFER
ISN'T THIS YOUR FAULT KASHINO.
DO YOU KNOW WHERE ICHIGO--CHAN IS?
SHE HASN'T RETURNED TO HER ROOM YET
WHO KNOWS
HMPH
HOT, HOT
HOT
SHE STARTED INDEPEN-DENT TRAINING
AAH, I BURNED IT AGAIN

sniff
HE DIDN'T HAVE TO GO THAT FAR.
AYE!
SIZZLE
HOW VEXING~ THAT DAMN KASHINO~
EEP
IN JUST ONE DAY
steam
JUST YOU WAIT
HA
HA
Hot
flop
I'LL SHOW HOW GOOD I'VE BECOME AT MAKING THE MILLE CREPE

EVEN THOUGH I WAS FINALLY ALLOWED TO ENTER...
I DON'T HAVE THE FACE TO MEET SENSEI LIKE THIS...
IF YOU SEE THEM, YOUR DREAM WILL BE GRANTED.
SWEETS SPIRIT...
SIL ENCE
IF YOU'RE HERE SOMEWHERE, PLEASE SHOW YOURSELF
I WANT TO BECOME GOOD AT CAKES.
SWEETS SPIRIT--SAN,

A SPOON?
A SPOON IS FLOATING IN THE AIR.
DO YOU REALLY WANT TO BECOME GOOD AT CAKES?

WHA
OH MY
CRASH
SPK POOF
WHAT IS THIS
OH DEAR MY BALANCE

BONJOUR ICHIGO
I'M VANILLA, A SWEETS SPIRIT.
EEEH
!!

SMACK
NO WAY... THIS SMALL THING?
OW IE
HOW RUDE AMANO ICHIGO,
I MAY BE SMALL, BUT I'M BETTER AT CAKES THAN YOU.
YOU WANT TO BECOME GOOD AT CAKES DON'T YOU.
VANILLA WILL GIVE YOU LESSONS
EH, WAI- WAIT
ALRIGHT, HOLD THE FRYING PAN AND TURN ON THE FLAME
Smack
Smack

ALRIGHT, PUT N THE BATTER NOW.
SIZZLE
SPREAD OIL ON THE PAN EACH TIME YOU COOK A SHEET
THESE SWEETS SPIRTS
ARE THEY ALL THIS PUSHY,
YE, YES
GYA, IT BURNED
HOT— IT TORE
IRRITATED
IRRITATED
IRRITATED
WHAT IS THIS A PANCAKE
THE TRICK TO ITS DELICIOLS FLAVOUR IS TO COOK IT ON A SMALL A FLAME AS POSSIBLE
HOLES ?
HURRY AND WIPEN IT
DON'T BE FLUSTERED AND MOVE YOUR HANDS QUICKLY WITH CREPES

ARE YOU LISTENING TO ANYTHING VANILLA IS SAYING !?
WA
I'M SORRY
HOT, HOT
HER PUSHY ATTITUDE
smack
YES
DON'T BE SO SLOW, IF YOU'RE SCARED YOU'LL NEVER BECOME BETTER
DESPITE HER CUTE FACE VANILLA
slap
NON NON NON
IT'S BURNT
HOW MANY TIMES DO I HAVE TO SAY IT TILL YOU GET IT
EGG THE OIL PROPERLY

flop
AH
IS SPARTA
!

TRES BIEN
REALLY?
EH
ICHIGO, THIS WAS COOKED WELL.
WITH PRACTICE, IT'S TAKEN THIS SHAPE.
THAT'S RIGHT, IT'S THIS FEELING.
ICHIGO? WHAT'S WRONG?
IT WOULD HAVE BEEN BETTER TO PRACTICE BEFOREHAND
IT'S JUST AS KASHINO SAID,

I DID IT —— !!

I HAVE TO HAVE FUN MAKING IT_

THAT'S RIGHT

SO THAT THE PEOPLE WHO EAT IT WILL BE HAPPY

AFTER ALL, CAKES ARE MY FAVOURITE.

IT'S BECOME MORE FUN NOW THAT I'VE REMEMBERED THE TRICK.

IT'S NOTHING

THAT'S RIGHT. YOU HAVE TO MAKE CAKES WITH THE FEELING OF ENJOYING IT.

ALL THAT'S LEFT IS THE FINISHING TOUCH
THANK YOU VANILLA, IT'S ALL BECAUSE TO YOU.
NO NO
tap
IT TURNED OUT THIS NICE.
TA-DAH!
THERE!
MAGIC... OH, RIGHT
JUST WHAT EXACTLY ARE .. SWEETS SPIRITS?
THIS IS VANILLA'S SWEETS MAGIC.
POLKADOTS
WOW, IT'S CUTE

I WONDER WHY SHE CAME TO HELP ME_
SWEETS SPIRITS ARE BORN TO MAKE CONFECTIONS DELICIOUS.
ALTHOUGH THEY ALWAYS LIVE IN THE SWEETS KINGDOM
WHEN WE REACH A CERTAIN AGE, WE COME TO THE HUMAN WORLD FOR TRAINING
TRAINING?
WE TEAM UP WITH A HUMAN WE'RE INTERESTED IN AN MAKE THE SUPREME CAKE.
THAT'S VANILLA'S DREAM
AND THEN, IF WE'RE RECOGNIZED, WE CAN BECOME THE KINGDOM'S ROYAL PATISSIERS♡
PATISSIER?

VANILLA, ARE YOU ALSO AIMING FOR PATISSIER?
VANILLA COULDN'T QUITE FIND THE RIGHT HUMAN PARTNER,
BUT AFTER SEARCHING AROUND, I FOUND ICHIGO
PATISSIERE
YES, IN A GIRL'S CASE IT'S CALLED "PATISSIERE"
YOU WANT TO PARTNER WITH ME?
ME?
YEAH

VANILLA SHALL PARTAKE !♡
pulls out
AH, IS THAT THE MADELEINE I PUT AS AN OFFERING THIS MORNING?
THAT'S RIGHT, I'VE BEEN WATCHING YOU SINCE THEN
chew
chew
BECAUSE YOU WERE A KID THAT LOVED CONFECTIONS AND TRIED YOUR BEST DESPITE THE DIFFICULT CIRCUMSTANCES
MORESO BECAUSE YOU DIDN'T RUN AWAY WHEN THAT STRICT KASHINO SAID THOSE THINGS TO YOU
SO, LET'S MAKE CAKES TOGETHER ♡

FROM THE START THERE ARE NO EXCEPTIONAL PEOPLE.
IT'S OKAY TO START TRYING HARD FROM NOW ON
THERE ARE MANY OTHER PEOPLE BETTER THAN ME...
BU.. BUT I'M TERRIBLE AT CAKES
VANILLA
RIGHT NOW EVEN THOUGH I'M NOT AS GOOD AS SENSEI OR KASHINO
I GUESS YOU'RE RIGHT
THAT'S RIGHT, A STEP AT A TIME IS FINE...

BEST REGARDS, VANILLA.
JUST LIKE THE MILLE CREPE, I'LL CLIMB UP ONE AT A TIME.
BECAUSE, MY DREAM HAS ONLY JUST BEGUN.

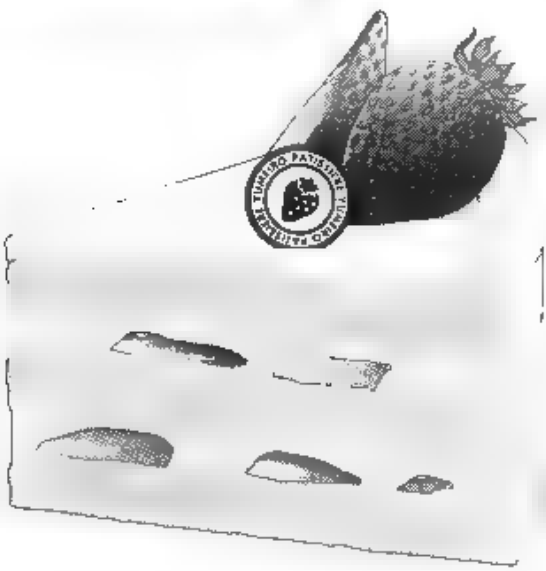
SFX: OPEN CLOSE
chew
chew
chew
HENRIE--SENSEI, HOW ARE YOU DOING?
I'M HUNGRY
I AM HEALTHY. I'VE MADE A MYSTERIOUS FRIEND AT ST. MARIE ACADEMY.
IT'S BECAUSE VANILLA GAVE YOU A LESSON
DELI-CIOUS~
I MAY BE A GENIUS
ICHIGO, ANOTHER HELPING
WE'RE AIMING TO BE PATISSIERES TOGETHER!

パラエール
parallo.2

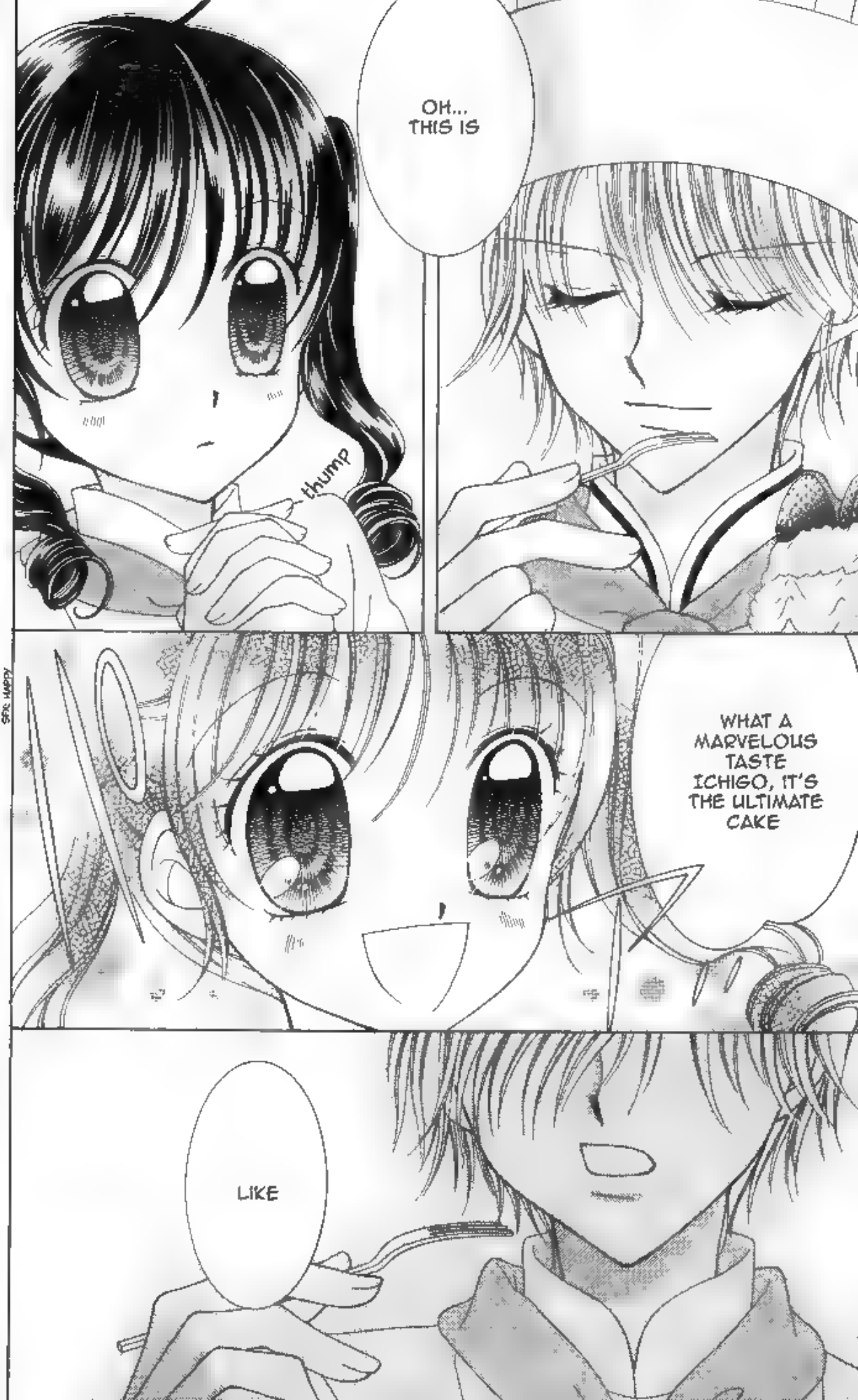
I'VE FINISHED THE ULTIMATE CAKE.

HENRIE-SENSEI

PLEASE TRY MY CAKE.



A STRAWBERRY SHORT CAKE. THE FIRST TIME I ATE THIS WAS WHEN MY FRIEND'S MOTHER MADE THIS CAKE "W-WHAT IS THIS, IT'S DELICIOUS!!" THE PECULIARITY OF BEING HANDMADE – THE SPONGE WAS DAMP AND FLEXIBLE THE SWEET WHIPPED CREAM MELTED SOFTLY I STILL REMEMBER HOW DEEPLY MOVED I WAS BACK THEN. STRAWBERRY SHORTCAKE FEELS LIKE IT WAS BORN IN JAPAN THE RED STRAWBERRY REFLECTS ON THE WHITE BACKGROUND, AND THE CAKE IS AS PRETTY AS A PICTURE; THE COLOURS ARE INTRODUCED WELL. BY THE WAY, I'M THE TYPE THAT EATS THE STRAWBERRY MIDWAY


OH...
THIS IS
thump
WHAT A MARVELOUS TASTE ICHIGO, IT'S THE ULTIMATE CAKE
LIKE

I'D SAY THAT.
HUH KASHINO?
WHY IS HE A DEVIL?
Whoa
SMASH
HOW THE HECK IS THIS THE ULTIMATE CAKE
WHO'D EAT THIS DECEIVING SPONGE CAKE
OPEN
I'M GOING TO DIE~
I CAN'T BREATHE
HOW CRUEL!!

I'LL MAKE THE ULTIMATE CAKE WITH ICHIGO~
mumble
CAKE
GOOD MORNING, THIS IS AMANO ICHIGO.
AH, MORNING ICHIGO~
MAD
HEY NOW, THE WEATHER'S GOOD
Don't change the topic
YAWN
VANILLA, DO SOMETHING ABOUT YOUR BAD SLEEPING POSTURE.

LET'S GET OUR SPIRITS HIGH AND MAKE CAKES TODAY TOO!
twirl
FIRST PERIOD IS FRENCH
VANILLA IS A SWEETS SPIRIT FROM THE SWEETS KINGDOM.
TOGETHER WE AIM TO BE PATISSIERES HERE AT ST. MARIE ACADEMY.

SSH, YOU CAN'T COME OUT
excited
TODAY'S CHOCOLATE CAKE
IT'S VERY FRAGRANT
WASH THIS PLEASE
THERE'S NOT ENOUGH WHIPPING CREAM
YOU'VE ONLY BEEN HERE FOR TWO WEEKS SINCE THE TRANSFER, YOU PROGRESSED FAST AMANO-SAN.
ANDOU SENNOSUKE
HANABUSA SATSUKI
HEY ICHIGO-CHAN, THAT GENOISE WAS BAKED NICELY
in reference to the spongy batter
T/L GÉNOISE = ITALIAN SPONGE CAKE

REALLY ANDOU--KUN?
YAY, IT'S BECAUSE I PRACTICE EVERY NIGHT WITH VANILLA
I FEEL LIKE I'VE GOTTEN CLOSER TO THE SWEETS PRINCES
YES, YES, I DON'T THINK OF YOU AS A PERSON WHO BURNS CREPES ANYMORE
THAT'S MEAN HANABUSA--KUN.
DON'T CHIT-CHAT IN THE MIDDLE OF WORK
HE'S OUT!! DEVIL KASHINO.
SO... SORRY

IT'S TROUBLING IF YOU THINK YOU'VE IMPROVED WITH THIS AMOUNT.
KASHINO~ YOU'RE BEING HARSH
AMANO-SAN MASTERED THE MILLE CREPE AFTER ALL.
THAT MUCH IS OBVIOUS
BECAUSE SHE CAME IN LATE.
I'M TRYING MY BEST, SO WHY WON'T KASHINO GIVE ME SOME RECOGNITION !!
HM HM, AS EXPECTED OF GROUP A - GOOD WORK.
TRY SOME OF EACH OTHER'S AND EVERYONE ELSE'S.

Menu 2

I CAN SAY WITH CONFIDENCE THAT THIS YEAR I WILL BE SURPRISED IF THE CURRENT SUPERVISOR TELLS ME SOMETHING LIKE "WON'T YOU WRITE A MANGA ABOUT CAKE?"

YAY. JUST AS I THOUGHT, I RECEIVED THE OK TO DRAW CAKE♡ AND BOYS

WHAT KIND OF STORY SHOULD IT BE. ONE MORNING WHEN I WAS WORRYING OVER WHAT TITLE WOULD BE GOOD, A FEMALE PATISSIER APPEARED ON TV "IN FRENCH, PATISSIER IS MALES ARE CALLED. FOR FEMALES IT'S PATISSIERE" IS WHAT I HEARD.

"PATISSIERE, HUH? SOUNDS LIKE IT WOULD HAVE A CUTE RING TO IT! I'LL USE IT IN THE TITLE" IS WHAT I DECIDED.

THE TITLE, "YUMEIRO PATISSIERE" DOES WELL IN DRAWING ATTENTION.

THIS IS KASHINO'S CAKE.
WHAT WAS IT AGAIN.. HE'S A CHOCOLATE SPECIALIST. IT FITS KASHINO PERFECTLY
IT'LL SURELY TASTE BITTER AND DARK
OPEN
CLOSE

THE CHOCOLATE CREAM IS SWEET AND RICH IN AROMA
Speechless
THE SPONGE IS MOIST AND ALLOWS THE CHOCOLATE TO PERMEATE..
thump
WHY CAN KASHINO MAKE SUCH A CAKE~
THIS S AMANO-SAN'S, IT HAS A TASTES GOOD.
HE MAKES ME SO MAD, WHAT'S WITH THAT PRETENIOUS TONE.
IS . IS THAT SO
NOT REALLY IT'S PLAIN

PRACTICAL TEST
CHOCOLATE CAKE
THE SUBJECT IS AN ORIGINAL CAKE USING CHOCOLATE.
MAKE IT THE WAY YOU WANT TO.
NOW THEN, NEXT WEEK IS A CAKE PRACTICAL TEST.
DAMN THAT KASHINO..
CHOCOLATE CAKE!!
IT WAS MY MISTAKE FOR SAYING IT WAS PLAIN
IN THE MIDDLE OF A DELUSION
DELI-CIOUS
YOU'RE A GENIUS, AMANO.
MAY- MAYBE IF I MAKE A CHOCOLATE CAKE MORE DELICIOUS THAN KASHINO'S
I'LL DO MY BEST IN THIS

AND DEFINITELY MAKE KASHINO RECOGNIZE ME——!!
A CHOCOLATE CAKE BATTLE IS IT? SOUNDS INTERESTING!!
WHAT TYPE OF CAKE WILL IT BE?
MEOW

BITTER CHOCOLATE SAUCE
STRAWBERRY-CHOCOLATE CREAM
CHOCOLATE SPONGE CAKE
BECAUSE I LIKE ROLL CAKES, IT'LL BE A CHOCOLATE ROLL!!
VANILLA LIKES IT TOO
BROWN AND PINK ARE CUTE TOGETHER
TO MAKE IT FIRST, YOU NEED BAKE SOUFFLE BATTER IN A SQUARE PAN.
SPREAD THE STRAWBERRY--CHOCOLATE CREAM AND THEN ROLL IT
ALL THAT'S LEFT IS TO POUR THE COATING CHOCOLATE ON TOP
WHEN SPREADING THE CREAM, THE TRICK IS TO MAKE IT THICK IN APPEARANCE, BUT THIN ON THE INSIDE
VANILLA HAS BECOME RELIABLE
EVEN THEN WHEN WE FIRST MET, WHEN I WAS FEELING DOWN AND CRIED BECAUSE OF KASHINO...

HM?
IT'S DONE.
SAMPLE
SAMPLE
EH?
THAT'S ODD, LET'S TRY REMAKING JUST THE CREAM
THE CHOCOLATE CREAM... FEELS ROUGH
IT'S NO GOOD AFTER ALL
ACTUALLY, VANILLA DOESN'T KNOW A LOT ABOUT CHOCOLATE

I'M SURE, IF IT'S HER, SHE WOULD KNOW..
EH?
UM, IT'S NOTHING
SWEET SPIRITS DON'T KNOW ALL THERE IS TO KNOW ABOUT CAKES..
CHOCO-LATE
SKN OPEN-CLOSE
CAKE MAKING IS ABOUT CONTINUOUS TRIAL AND ERROR
Va-Vanilla
!?
©KI CHEW

VANILLA'S ALWAYS COMING WITH ME FOR INTENSIVE TRAINING
THAT'S OKAY WE'LL STOP FOR TODAY
SEEMS LIKE THE BLOOD RUSHED TO MY HEAD CAUSE I ATE TOO MUCH CHOCOLATE

COOKING LAB 1
HOWEVER THERE'S STILL ONE WEEK BEFORE THE TEST
AS EXPECTED, WAKING UP AT 5 AM WOULD MAKE ME SLEEPY

Menu 3

"YUMEIRO PATISSIERE" HAS LAUNCHED THE SWEET'S DECO CARDS FROM KONAMI! SAN AN'S HEALING AS ; NOTE THIS "THEY HAVEN'T BEEN SOLD YE"

A SPECIAL TOPPING CARD COMES IN "N "HE ; M"ED ED "ON-SUMI LOOK FORWARD "O)

SWEET'S DECO CARD VARIOUS CARDS CAN BE MADE BY COMBINING CARDS. YOU MUST GATHER LOTS OF CARDS AND MAKE WONDERFUL CAKES THINGS AND CAN ALSO HELP WHY NOT TRY A CAKE CONTEST WITH FRIENDS ?? MIGHT FUN ?? MAKE " A BIRTHDAY CARD AND GIVE " AS A PRESENT

TO THOSE THAT ALREADY HAVE ? PLEASE SHOW ME SOME OF THE WONDERFUL CAKES YOU VE MADE

EEH, KASHINO!?
MORNING. IS HERE OKAY?
GO AHEAD

I NEVER WOULD HAVE IMAGED KASHINO COMING HERE_
UUH I HATE BUMPING INTO HIM
DID YOU QUIT YOUR NIGHT_Y CRASH COURSES?
YEAH, VANILLA IS EH-
YOU KNEW?
AH
POUR
WHAT THE HECK, THEN IT'S FINE IF I WORK I BIT HARDER TO BE RECOGNIZED.
IS HE PRACTICING FOR THE CHOCO_ATE CAKE AFTER ALL?

AAH
ARE YOU TEMPERING?
THAT,
THE TASK OF POLISHING CHOCOLATE THAT EVEN PROFESSIONALS FIND DIFFICULT
I DO THIS EVERY DAY SO THAT MY BODY REMEMBERS IT.
IT'S A PAIN IF EVEN THE ATMOSPHERIC TEMPERATURE AND TEMPERATURE ARE DIFFERENT
EVERY.. EVERYDAY —!?
IT'S NO WONDER HIS SPECIALTY IS CHOCOLATE
THEN, HE'S BEEN PRACTICING THE WHOLE TIME BEFORE I GOT HERE.
THE CHOCOLATE SCULPTURE A WHILE BACK WAS AMAZING

AMANO, YOU, WHY IS THAT BOILING.
steam
steam
ISN'T IT BECAUSE IT'LL MELT FASTER IF IT'S HOTTER
IDIOT
CHOCOLATE WILL SPLIT AT A HIGH TEMPERATURE
FURTHERMORE, CHOCOLATE'S WORST ENEMY IS WATER YOU KNOW
YOU DON'T EVEN KNOW THE BASICS
YOU MUST HAVE LEARNED THIS IN CLASS AT LEAST
READ THIS BOOK PROPERLY AND REMAKE IT
WHAT KIND OF CAKE ARE YOU MAKING

SO THE TEMPERATURE AND WATER WERE THE PROBLEMS WITH MELTING CHOCOLATE
GEEZ, KASHINO WAS BEING SUCH A NAG NEXT TO ME.
close
open
chew
chew
DELICIOUS!
YOU'RE RIGHT, THE CHOCOLATE CREAM BECAME SMOOTH!

AS EXPECTED OF THE CHOCOLATE MASTER KASHINO HUH
BUT
THAT GUY
UM... THANKS FOR WARNING ME
IT'D BE TROUBLESOME IF GROUP A'S GRADES DROP ANY FURTHER
BY ALL MEANS, SHOW ME THAT YOU'VE IMPROVED.
PO... POM-POUS
I DON'T LIKE HIM. I DON'T LIKE HIM
I'LL DEFINITELY MAKE A BETTER TASTING CAKE THAN YOU

WITH THIS I JUST MIGHT NOT LOSE TO KASHINO
AH, HE'S MAKING THE CAKE TODAY
YEP! IT'S DELICIOUS NO MATTER HOW MANY TIMES I MAKE IT-
AAH, I ARRANGED IT LIKE AN OPERA.
WHAT. IS THIS AWESOME CAKE.
TH- THIS IS FOR THE SUBJECT ?

59
C CAN I TRY SOME?
GO AHEAD.
THE PROBLEM IS THE TASTE.
close
AAH!?
IT'S ENTIRELY DIFFERENT THAT THE PREVIOUS.
WHITE CHOCOLATE CREAM GANACHE
LOTS OF COFFEE SYRUP ON THE SPONGE
BITTER GLACAGE
AMAZING! THE GRADE OF THIS TASTE
IS THAT OF A CHOCO-LATE UNIVERSE.

IS NO MATCH FOR THIS.
WHAT SHOULD I DO, MY ROLL CAKE
59
GYA, THIS ONE HAS SPECKS
AH, IT SPLIT AGAIN
ICHIGO- WHY DID YOU CHANGE THE CAKE?
IT WON'T TURN OUT LIKE THE ONE IN THE BOOK
spread
spread
THE ROLL CAKE WAS FINE.
TOP CHEF'S CHOCOLATE CAKES
TOP CHEF'S CHOCOLATE CA

VANILLA WANTS TO SLEEP~
YAWN
IT WON'T DO
I CAN'T CROSS SWORDS WITH THAT.
CRASH
HUH
THERE... THERE'S NO ENERGY. MY EYES ARE SPINNING...
FLUTTER
FLUTTER
GO AHEAD AND SLEEP FIRST.
TREMBLE
TREMBLE
I DON'T HAVE ANY MORE TIME.
WHAT SHOULD I DO
MA-NO

AMANO!
swish
KASHINO?
WHOA
ANEMIA IS IT, DON'T GET UP SO SUDDENLY
WEAR THIS
I WAS SURPRISED, YOU SUDDENLY COLLAPSED.
IT'S... MORNING?
COUGH
GLANCE
WHAT'S WITH THIS AMOUNT
DON'T TELL ME YOU'VE BEEN AT IT THE WHOLE NIGHT.
YOU GAVE UP ON THE ROLL CAKE
SUCH A HARD CAKE.
IT'S STILL IMPOSSIBLE FOR YOU AMANO.

CAUSE... I'M IN GROUP A TOO.
IT'S NOT IMPOSSIBLE
I- I CAN MAKE IT.
I CAN'T CRY,
ESPECIALLY IN FRONT OF KASHINO
hiccup
MY UNCLE IS A CHOCOLATIER.
sniff
A CRAFTSMAN WHO SPECIALIZES IN CHOCOLATE.
I HUNG AROUND AT HIS STORE A LOT WHEN I WAS A KID.
WAL WHAT'S WITH THAT INDIFFERENCE, HE STARTED TEMPERING_
WHAT?

HE MADE IT SO GLOSSY AND SHINY.
I WAS FASCINATED BY THE VARIOUS COLOURED CHOCOLATE BEING MADE
IT WAS LIKE MAGIC.
slide
HE MADE SOME FOR ME.
CHOC-O-LAT
DRINK IT, IT'LL WARM YOU UP.
YOU PRACTICED ALL NIGHT LONG DIDN'T YOU.

KASHINO
IT'S REALLY IS DELICIOUS...
IF YOU DO JUST THIS YOU WON'T GET BETTER.
DON'T RUSH YOURSELF, AMANO.
IT'S ALRIGHT TO FIND YOUR OWN MAGIC.
THE MORNING LIGHT IS LIKE ANGEL FEATHERS.

BUT FOR HIM TO SAY SOMETHING NICE...
I THOUGHT HE WAS A DEVIL.
EVERYONE, THERE'S 30 MINUTES LEFT
SPEED UP.
KASHINO--KUN IS AL-READY UNCHAL-LENGED.
IT'S COMPLETE
ANDOU-KUN S GOOD AT USING MATERIALS WITH A JAPANESE STYLE FOR FOUNDATION.
THAT'S A GREEN TEA SPONGE CAKE
HANABUSA--KUN'S SPLENDID DECORATION,
AS EXPECTED OF THE PRINCES OF SWEETS
EH? AMANO-SAN IS STILL AT THAT STAGE?

STRAWBERRY CREAM WITH VARIOUS FRUITS
YEAH, I MIXED IT UP A BIT
AH FRUITS
YOU USED A BITTER CHOCOLATE BATTER INSTEAD FOR THE ROLL?
COAT IT WITH WHITE CHOCOLATE
ONCE IT'S ROLLED
AND TO FINISH IT, WHITE CHOCOLATE SHAVINGS.
SWISH
ICHIGO-CHAN IS TOTALLY INTO IT.

BITTERSWEET ANGEL AND DEVIL
WITH MY MAGIC.
I'LL GIVE YOU A DELICIOUS TIME
ALL IS MIXED INTO ONE
IT'S DONE, "ANGEL AND DEVIL'S FRUIT ROLL"

WHITE, BROWN, AND PINK WITH COLOURFUL FRUITS
THE WHITE SHAVINGS LOOK LIKE ANGEL FEATHERS.
THE SWEET WHITE CHOCOLATE MATCHES WITH THE BITTER SOUFFLE
IT FINISHES WITH A FRESH TASTE FROM THE ACIDITY OF THE FRUITS.
thump
thump
thump
chew
chew
THE CREAM IS STIFF, YOU BEAT IT TOO MUCH.
HOWEVER, AMONGST ALL THE THINGS YOU'VE MADE SO FAR AMANO,

THIS TASTES THE BEST
JUST NOW. DID YOU SAY T TASTES GOOD?
AH, YEAH
REALLY? YOU WEREN'T THINKING "PLAIN" IN YOUR MIND WERE YOU?
I'M HONESTLY COMPLI-MENTING YOU
HE'S ALL SHY BECAUSE HE RARELY COMPLIMENTS PEOPLE

I DID IT!
THANKS, KASHINO.
I STILL HAVE A LONG WAY TO GO BEFORE I'M LIKE EVERYONE ELSE THOUGH
BUT I RECEIVED A BIT OF RECOGNITION.

EH?
I WON'T APPROVE OF YOU.
SUCH A CHILDISH CAKE
Spring
IT CAN'T BE
THAT'S A
CHO-COLAT
H, HEY
LOSER
UGLY

CAN YOU NOT BE SO OPTIMISTIC JUST BECAUSE KASHINO COMPLIMENTED YOU AMANO ICHIGO!?
step...
KASHINO HAS A SWEETS SPIRIT TOO——!?

Noël
パティエール
recette 3

I CAN'T UNDERSTAND WHY
Why are you in Group A?
W-WHAT'S WITH THIS SWEETS SPIRIT!?
EVEN IF YOU SAY THAT..
SPRING
AMANO, YOU CAN SEE THIS?
YEAH
CHOCOLAT GIVE IT A REST ALREADY
VANILLA?

RATHER THAN CHOCOLATE CAKE, I SIMPLY ADORE CHOCOLATE. I JUST CAN'T IMAGINE A WORLD WITHOUT CHOCOLATE. MY FAMILY'S FRIDGE HAS A RESERVED PLATE OF CHOCOLATE I'M LIKE KASHINO I LIKE BITTER CHOCOLATE BUT WITH CAKES I LIKE IT A BIT SWEETER. THE CHOCOLATE IN THIS BOOK, ABOUT IT, LOOKED SO GOOD THAT I BOUGHT THE INGREDIENTS FOR IT. I UNCONSCIOUSLY GAZED AT IN THE MIDDLE OF WORK

IF I HAVE THE TIME, I'D LIKE TO TRY MAKING SOME OF THEM THE CHOCOLATE BONBON I BOUGHT AS A SOUVENIR FROM PARIS HAD VARIOUS COLOURS; IT WAS LOVELY I COULD TASTE THE STRONG LIQUEUR IN IT.

SENSEI CAN'T SEE THEM.
THE ONLY ONES THAT CAN ARE THOSE THAT HAVE THE SPIRITS.
IT CAN'T BE, THESE TWO..
HANABUSA-KUN, ANDOU-KUN

I MET HER IN THIS LAB ON THE FIRST DAY I TRANSFERRED HERE.
THIS LITTLE ONE IS VANILLA
Sta-
-re
El-
-are
THIS IS CHOCOLAT.
I ALSO MET HER HERE IN MY FIRST YEAR .
NGH IT'S LIKE WE'RE PLAYING DOLLS . THIS IS EMBARRASSING
THESE TWO DON'T GET ALONG WELL
STOP~
H-hey you two
CHOCOLATE'S YOUR ONLY REDEEMING FEATURE
Clang
Clang
QUICK TO NOSEBLEED
Drop-out duo
Snob Pair

DON'T FIGHT~
SPRING
LOLI-X
SPRING
FALL
Oh
Ow, desu.
Wh- YOU ALRIGHT?
GUESS THERE'S NO HELPING THOSE TEARS
HAA AH

ANDOU-KUN,
THIS LITTLE ONE IS CARAMEL, MY PARTNER.
HELLO, PESU
CUTE.
WE WERE IN THE SAME CLASS IN THE SPIRIT WORLD.
EVEN OVER THERE VANILLA AND CHOCOLAT FOUGHT A LOT.
BONJOUR ICHIGO.
HE'S CAFE.

SO THAT YOU CAN BECOME ROYAL PATISSIERS.
ROYAL PATISSIERS
SPARKLE
SPARKLE
SPARKLE
YOU ALL REALLY WANT TO BECOME PATISSIERS.
IT'S THE SAME EVEN FOR US.
IT'S THE SAME EVEN FOR US.
THIS ACADEMY AND THE SPIRIT WORLD ARE CONNECTED HERE AND THERE.
WE CAME HERE TO TRAIN.
I KNOW, YOU PAIR UP WITH HUMANS TO CREATE THE ULTIMATE CAKE

MY FAMILY OWNS A JAPANESE CONFECTIONARY SHOP, BUT I LOVE CAKES.
MY DREAM IS TO ONE DAY OPEN A JAPANESE-EUROPE FUSION STORE.
I AIM TO BE A CO-ORDINATOR FOR THE NECESSITIES OF LIFE, WITH MY MOTHER FROM THE FLOWER ARRANGEMENT DEPARTMENT
THAT'S WHY I INTEND TO GRADUATE FROM HERE AT THE TOP CLASS TOO.
.....
I WILL DEFINITELY BECOME A TOP-CLASS PATISSIER AND HAVE A TOP-CLASS STORE

Menu 4

BEFORE "YUMEIRO PATISSIERE" WAS SERIALIZED, I STARTED GOING TO CAKE CLASS THERE WERE ALWAYS LOTS OF STUDENTS THROUGHOUT THE COUNTRY WHO WENT THERE. THE TEACHERS WERE NICE AND KIND ENOUGH TO TEACH US ABOUT DIFFERENT TYPES OF CAKES. WHEN THEY TAUGHT THE ORIGIN AND HISTORY OF CAKES, I FELT THAT I LEARNED A LOT. ALMOST AS IF I WAS ICHIGO ENTERING ST. MARIE (LAUGH). SOMETIMES I UPLOAD CAKES THAT I'VE MADE FROM TIME TO TIME ON MY BLOG. IF YOU'D LIKE, PLEASE TAKE A LOOK.

http://angel.ap.teacup.com/natsumi

"Unidentified Journal"

I ALSO HAVE PHOTOS OF OTHER CAKES I'VE RECEIVED FROM ASHI-SAN. ALL MY CURRENT ASSISTANTS LIKE CAKE TOO, AND ARE WELL INFORMED ABOUT IT. MY EYES HAVE OPENED A LOT. EVERY TIME WE RECEIVE CAKES IN THE MIDDLE OF WORK, WE TAKE PICTURES BEFORE EATING. A LITTLE WHILE AGO I TOOK A NUMBER OF PHOTOS, BUT WHEN I WORK AND LOOK AT IT, IT'S AN UNFORGETTABLE SCENE.

Part 1
LET'S HAVE A WELCOME PARTY FOR ICHIGO-CHAN AND VANILLA.
EVERYONE HELPED PREPARE.
WOW ♡
THIS CHOCOLATE COIL IS KASHINO
AAH.
RIGHT
THESE MARZIPAN FIGURINES AND ROSE CANDY WERE MADE BY HANABUSA-KUN

AH . . .

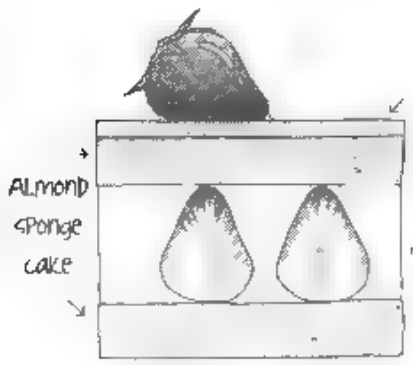
THIS IS "FRAZIER"

I RECEIVED THEIR SPECIAL-TIES.

はぁ〜

THIS MOCHI-LOOKING ONE IS

IT'S A "TURK SH DELIGHT" MADE WITH A JAPANESE STYLE TO DOCK THE CAKE THERE'S WHIPPED CREAM AND STRAWBERRIES MIXED IN.



YES YOU'RE PRETTY WELL INFORMED, IT'S THE FRENCH-STYLE STRAWBERRY SHORTCAKE

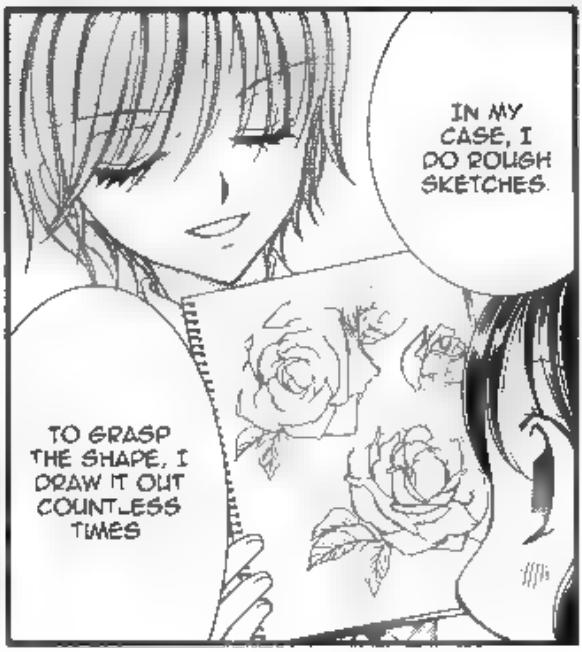
I CAN SEE A WILD STRAWBERRY GARDEN

IT'S HEAVIER COMPARED TO THE JAPANESE SHORTCAKE, AND DEEP

EVEN SO, THIS MARZIPAN
HOW CAN YOU MAKE IT SO WELL?
EATING EACH OTHER'S FACES
VANILLA WANTS TO EAT IT
EH,
HAVE YOU EVER HEARD "STEAL WITH YOUR EYES FROM A CRAFTSMAN"?
NO.
IN THE FUTURE, EVEN IF YOU ENTER A PATISSERIE
NO ONE WILL BE KIND ENOUGH TO TEACH YOU THINGS
NEWCOMERS HAVE TO STEAL TECHNIQUES WITH THEIR EYES FROM THEIR SENIORS

I CAN'T FOLLOW HIS CHARACTER
JUST KIDDING, BESIDES THIS IS A SCHOOL
I'LL TEACH YOU ICHIGO-CHAN BECAUSE YOU'RE CUTE
SAME HERE

I SEE— I SEE—
AFTERWARD, I LEARN ABOUT FLOWER ARRANGEMENT TO STUDY DECORATING
HANABUSA-KUN IS ALSO PUTTING IN VARIOUS EFFORTS


IN MY CASE, I DO ROUGH SKETCHES
TO GRASP THE SHAPE, I DRAW IT OUT COUNTLESS TIMES

OI, OI, THEY STARTED A LESSON
LOOK WELL AT THE ENTIRETY
twirl
twirl
MAKE CARAMEL TOO~
ICHIGO-CHAN?
I'VE GOT TO DO MY BEST TOO
CAN I USE YOU AS A MODEL
SURE
I WANT TO TRY MAKING VANILLA OUT OF MARZIPAN.
JUST SAY IT HONESTLY
I GUESS IT'S TRUE WHEN THEY SAY THAT IDIOTS ARE IN BLISS.
JUST LIKE HOW SAND ABSORBS WATER, IT'S INTERESTING THAT SHE CAN ABSORB JUST ABOUT ANYTHING
AMANO. . IT'S STRANGE BUT IT MAKES ME WANT TO TEACH HER THINGS

COMING IN LATE, SHE'S AN EYESORE
THAT AMANO ICHIGO
HEY, LOOK AT THAT
RIGHT NOW, THERE ARE LOTS OF THINGS TO REMEMBER.
HENRIE SENSEI
WE'RE MAKING SNACKS TO BRING TO PIYO PIYO KINDERGARTEN TODAY

ESPECIALLY THE CUSTOM BIRTHDAY CAKES POPULAR WITH THE CHILDREN.
GROUPS A, B AND C ARE IN CHARGE.
HAVE FUN MAKING IT.
ICHIGO-CHAN, THIS IS YOUR FIRST TIME,
YEAH
THIS VOLUNTEER WORK
SOUNDS LIKE FUN, I LIKE KIDS♡
NO, NO YOU CAN'T TAKE THEM LIGHTLY, THE ENEMY IS TOUGH.
E-ENEMY?
RUMI-SAN?
KIDS, IT'S EVERYONE FROM ST. MARIE ACADEMY—
Piyo Piyo Kindergarten

EEP
YA——Y
YAHO!
CAKE——
CALM DOWN
ANDO LET'S PLAY
IT'S GONNA BREAK ~ ;
SAME GOES FOR YOU
KASHINO, HURRY UP AND GO IN.
OVER HERE SATSUKI-KUN
RUMI-CHAN
SHOW ME THE CAKE
PUSH
KASHINO GIMME CHOCOLATE
FLIP
Kyaa
Y-YOU DAMN BRAT
WHAT THE-- HOW CHILDISH

Happy
THIS MONTH IS HITOMI-CHAN, HIRO-KUN, AND MAYU-CHAN'S BIRTHDAYS.
THEY'RE STRAWBERRY POLKADOTS
PRETTY CHILDISH.
WOW
CHERRY CAKE!
FOR HITOMI-CHAN WHO'S BORN ON THE FIRST
GROUP C'S CREATION
FOR MAYU-CHAN FROM GROUP A
FOR HIRO-KUN WHO'S BORN ON THE 5TH IS GROUP B'S HERO CAKE!
OOO / A SPACE MAN
COOL

KYAA——!!
AS YOU REQUESTED, A PRINCESS CAKE!!
It's so cute--
THANK YOU VERY MUCH, EVERYONE FROM ST. MARIE ACADEMY
IS IT GOOD?
EVERYONE'S HAPPY
THIS SLICE'S MINE
PLEASE HURRY--
IT'S IMPORTANT TO WATCH THE REACTIONS OF THE EATERS.

SENSEI, WHAT ABOUT THAT KID?
ALONE...
THAT'S SAD.
YUMMY
AH, THAT'S KOIZUMI RINGO-CHAN.
SHE MOVED HERE LAST MONTH FROM AOMORI
SHE'S VERY QUIET AND CAN'T QUITE FIT IN
IT'S DISTRESSING
RINGO-CHAN, WANT TO EAT A COOKIE?

I'M CALLED AMANO ICHIGO.
WE' BOTH HAVE FRUIT NAMES.
WOW
A STRAW-BERRY..
HEY FRUITS
Strawberry panties and Apple cheeks are getting along-
REALLY?
YEAH
Whose Strawberry Panties-
KYA-
WHOA-

WHERE DID AMANO RUN OFF TO?
ICHIGO TRANSFERRED HERE, TOO,
TO STUDY CAKES.
EH, IS THAT SO
RINGO-CHAN, DO YOU LIKE CAKES?
YEAH.
YOU'RE BIRTHDAY'S NEXT MONTH RIGHT, WHAT KIND OF CAKE DO YOU WANT?
A CAKE WITH LOTS OF APPLES AND WHIPPED CREAM!
YOU KNOW, AT THE PREVIOUS KINDERGARTEN, WHEN IT SNOWED EVERYONE MADE SNOWMEN TOGETHER
AND AFTER THAT

AND THEY ALL CALL ME APPLE CHEEKS.
BUT
NO ONE WANTS TO EAT THAT WITH ME.
THEN, SHALL WE MAKE THAT CAKE?
MM-M MM-M
SENSEI WOULD MAKE AN APPLE CAKE
IT WAS REALLY DELI-CIOUS
LIKE THIS.
AAH... THAT'S RIGHT, BEING LONELY AT A NEW SCHOOL,
LITTLE THINGS WOULD BRING ME DOWN...

AMANO I DIDN'T KNOW YOU MADE A PROMISE WITHOUT CONSULTING US.
YEAH, LEAVE IT TO ME.
REALLY?
I'LL MAKE A CAKE THAT WILL HELP RINGO-CHAN MAKE FRIENDS WITH EVERYONE!
ALL RIGHTY THEN, I'LL SEE YOU AROUND.

HOW ARE WE SUPPOSED TO MAKE A "CAKE THAT WILL MAKE EVERYONE GET ALONG"
ICHIGO-CHAN, DO YOU HAVE A GOOD IDEA?
EH. YEAH
UM. IS IT OKAY IF I DESIGN RINGO-CHAN'S CAKE?
OF COURSE! IT'S BEST TO LEAVE IT TO A PERSON WHO WANTS TO DO IT
THANKS
I'LL THINK UP A FUN CAKE.
OH... YOU'RE PRETTY FIRED UP
AFTER ALL RINGO-CHAN IS LIKE ME COMING TO ST. MARIE, I JUST CAN'T LEAVE HER ALONE

TO MAKE A FUN CAKE WITH APPLES AND WHIPPED CREAM.
WHAT SHOULD I DO?
WHIPPED CREAM. WHITE.
FRIENDLY
MUMBLE
THAT'S IT
SHE'S MAKING CAKES WITH EVERYONE
OF COURSE SHE'S HAPPY TO DO IT WITH HER FRIENDS
mumble
mumble
CARAMEL.. THE WHIPPED CREAM'S NEXT..
BRING THE EGGS CAFE

Menu 5

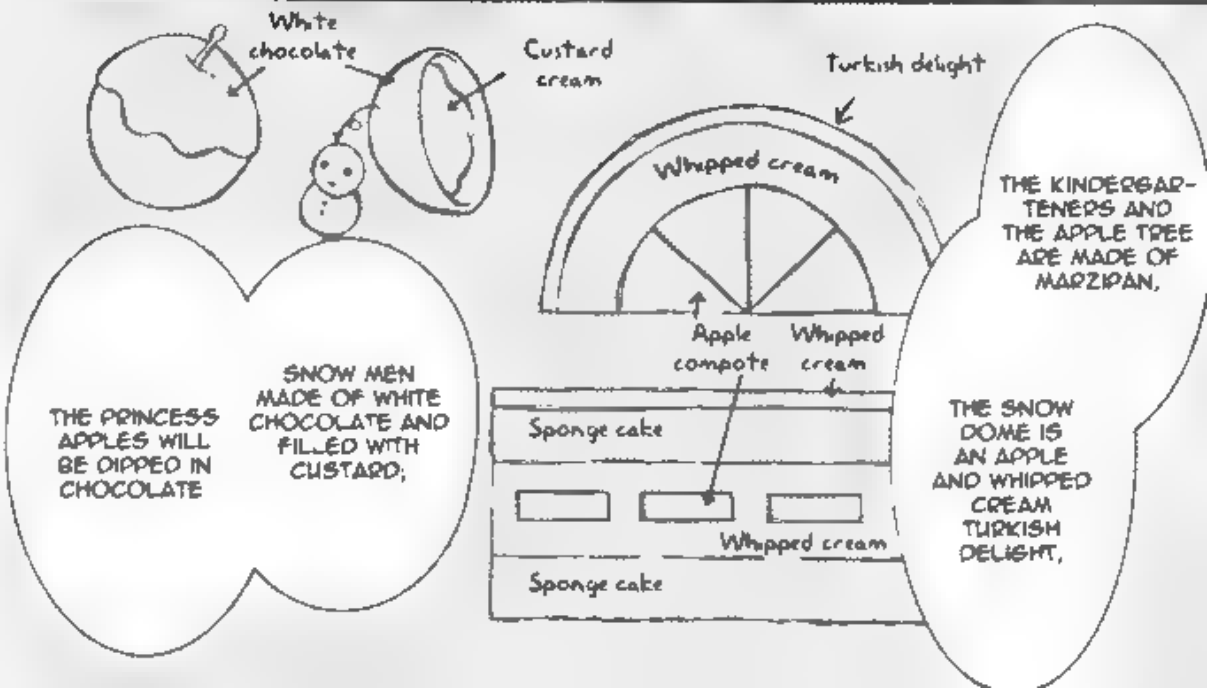
FOLLOWING "BEAUTIFUL DREAM" IT WAS A COMPLETE PIECE OF WORK THAT WAS PRINTED IN A SPECIAL ISSUE BEFORE SERIALIZATION.

ONE DAY THE THEME I WANTED TO WRITE SPRUNG AT ME, LAST YEAR WAS "TIME." THIS YEAR IT CHANGED TO "DREAM." EVER SINCE I WAS A KID, MY DREAM WAS TO BE A MANGA ARTIST. IT WAS QUITE HARD TO MAKE A DEBUT. I BECAME REALLY POOR (LAUGH), I WENT THROUGH SOME TOUGH TIMES.

I THOUGHT, BECAUSE OF THE "DREAM" I WILL WORK HARD FOR THE CHILDREN RIGHT NOW, THIS YEAR, I WONDER WHAT DREAMS THEY HOLD. I VAGUELY THOUGHT OF WRITING A STORY ABOUT A KID TRYING HARD AT THEIR "DREAM."

THE THEME OF "BEAUTIFUL DREAM" IS "TIME" BUT IN THE FUTURE I'D LIKE TO HINT AT A MIU WITH MY FEELINGS. (MY FAVOURITE IS THE SHORT-HAIRED MIU ON THIRD STREET.)

Ringo-chan's cake


White chocolate
Custard cream
Turkish delight
Whipped cream
Apple compote
Whipped cream
Sponge cake
Whipped cream
Sponge cake
THE PRINCESS APPLES WILL BE DIPPED IN CHOCOLATE
SNOW MEN MADE OF WHITE CHOCOLATE AND FILLED WITH CUSTARD,
THE KINDERGARTENERS AND THE APPLE TREE ARE MADE OF MARZIPAN,
THE SNOW DOME IS AN APPLE AND WHIPPED CREAM TURKISH DELIGHT,

Menu 6

THE THEME OF "YUMEIRO PATISSIERE" IS "DREAM "

NO MATTER WHAT I WANTED TO HAVE THE WORD "DREAM" IN THE TITLE DREAM-COLOURED? "WHAT KIND OF COLOUR IS THAT?" I TOLD MYSELF IN A TSUKKOMI ACT (I QUIP MYSELF FROM TIME TO TIME TOO)

I'M HAPPY IF YOU PERCEIVED AND ENJOYED ICHIGO'S STORY TO TRY HARD AT HER DREAM TO BECOME A PATISSIER.

IF YOU'D LIKE, LET ME HEAR YOUR IMPRESSIONS. I'D LIKE IT IF YOU WROTE A LETTER ABOUT CAKES AND MORE. ♥

STORIES ABOUT YOUR DREAM OR FAVOURITE CAKE(S) ARE WARMLY WELCOMED SEND THEM TO THE FOLLOW ADDRESS.

Post 119-0161
Shueisha
Editorial Department CD
For Matsumoto Natsumi

SPECIAL THANKS TO·

ARIMA-SAMA
OTAKA-SAMA
SENTOU-SAMA
SASAKI-SAMA
ICHIHARA-SAMA

ONOFUSA-SAMA

THIS LOOKS FUN.
YOU CAPTURED THE KINDER-GARTENERS' FEATURES WELL.
IS THAT OKAY?
UM.. I WANT TO TRY PRACTICE MAKING THIS MAKE TONIGHT
Ringo-chan's cake
WHAT A TROUBLESOME GIRL
OF COURSE

MAY THIS CAKE MAKE RINGO-CHAN HAPPY
MAY SHE GET ALONG WITH EVERYONE

HEY, WHY DON'T WE GO BUY SOMETHING FROM THE CONVENIENCE STORE?
I'LL GO---
VANILLA'S GOING TOO
PHEW, MAKING EVERYTHING WAS PRETTY DIFFICULT
BUT IT TURNED OUT PRETTY GOOD.
THEN PLEASE KEEP GUARD
CARAMEL WILL WATCH AFTER THE CAKE
SLAM
STEP
STEP
STEP
GOOD EVENING, I'M CARAMEL
SEEMS LIKE SHE WANTED TO PLAY

PHOTO SESSION?
SNAP
SNAP
GIRLS THEY CAME UP WITH THIS CAKE.
IT'S NOT THAT BIG A DEAL
AMANO ICHIGO'S DESIGN.
WHAT MADE HER SO OPTIMISTIC IS NOW OURS.
WE'LL BRING HER TO SHAME ON THAT VERY DAY.
MERCI
HOT FAIR

IT'S KIND OF STRANGE
STILL, THIS STEAM MEAT BUN IS DELICIOUS
I BOUGHT PLENTY OF NEW SNACKS
YOU GUYS, WAIT TILL WE GET BACK TO SCHOOL

THE MARZIPAN AND BASE ARE DONE. ALL THAT'S LEFT IS TO DECORATE IT
WE'VE PRACTICED MAKING IT SO MANY TIMES WE COULD DO IT WITH OUR EYES CLOSED
I WONDER IF RINGO-CHAN IS WAITING
FINALLY TODAY IS THE BIRTHDAY MEETING
AYUCHAN
LET'S PUT IT IN THE FRIDGE

NO WAY, DON'T SAY SUCH WEIRD THINGS - THIS S MY DESIGN.
AYUCHAN
..IT LOOKS EXACTLY THE SAME AS THE ONE I THOUGHT UP..
WHAT?
WAIT, THAT'S OUR CAKE
AREN'T YOU THE ONE WHO COPIED ME, AMANO-SAN?
NO WAY YOU'RE WRONG.. I SAVE IT ALL FOR RINGO-CHAN'S SAKE..
AH, BUT THAT GIRL'S BORN ON THE 15TH RIGHT?

I CAN'T BELIEVE THESE PEOPLE_
COPYCAT!
AYUCHAN
_UCK FOR US, AYU-CHAN'S ON THE 4TH SO OURS WILL PRESENT FIRST
IT'S PRETTY DISAPPOINTING TO BRING OUT THE SAME CAKE
SHE'LL BE CALLED A COPYCAT.
EVERYONE_ BELIEVES ME
Um
WE MADE IT AT NIGHT, I WONDER WHEN THEY SAW IT
YOU'RE ONE TO TALK WHEN YOU'VE STOLEN THE DESIGN.

I'M SO~ SORRY, THOSE GIRLS WERE TAKING PHOTOS OF THE CAKE~
I THOUGHT THEY WERE TAKING IT BECAUSE IT'S GREAT .. I FORGOT TO TELL YOU~
GEEZ, CARAMEL YOU'RE SUCH AN IDIOT
SAYING THAT NOW
CAUSE~ CAUSE~
WAA
HA
YOU DON'T HAVE TO CRY, THE ONES AT FAULT ARE THOSE GIRLS.
I, I WON'T FORGIVE THEM
MAKING KIDS, WHO ARE LOOKING FORWARD TO THE CAKE, SAD

THE BIRTHDAY MEETING IS AT 12...
BUT RIGHT NOW
WE HAVE NO CHOICE BUT TO CHANGE THE DESIGN IN AN HOUR.
BUT HOW DO WE...

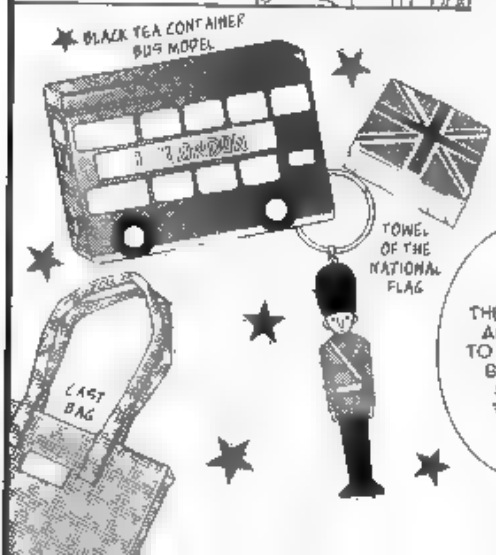
A CAKE THAT WILL MAKE EVERYONE GET ALONG
RINGO-CHAN WILL BE PLEASED...
EVERYONE GETTING ALONG ONE A COLD, SNOWY DAY...
THAT'S IT!
I HAVE AN EVEN BETTER DESIGN

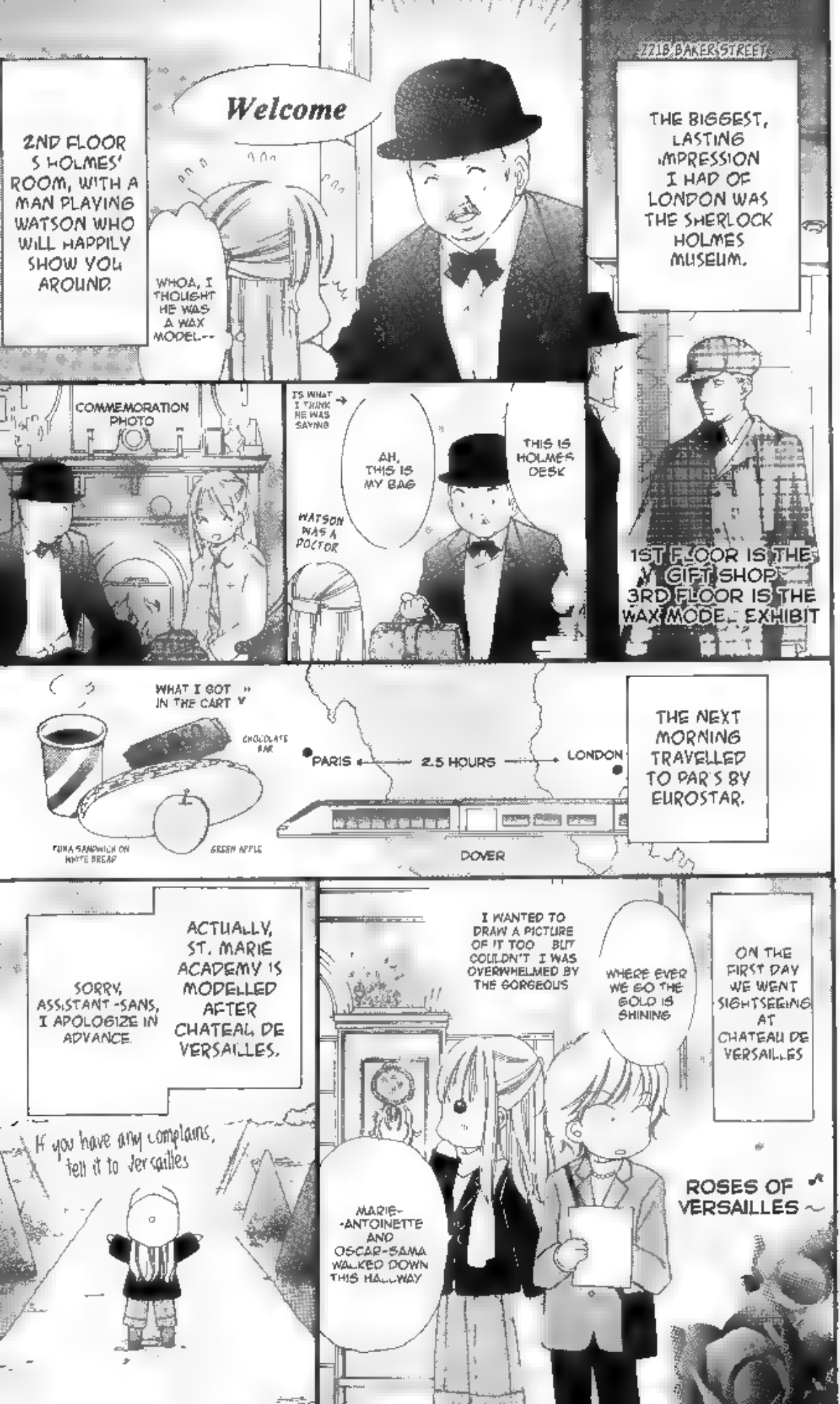
THE UNFORGETTABLE TASK - TAKING PICTURES OF CAKES WE RECEIVE.
THANK YOU ALWAYS FOR THE CAKES EVERYONE
HIGH-CLASS FRUITS
THERE'S LOTS OF PEACHES
LET'S HURRY AND EAT GUYS
ME
SNAP
SNAP
SNAP
SNAP

EXTRA
おまけページ
LONDON-PARIS TRAVEL JOURNAL
ロンドン・パリ旅行記

ON JANUARY 2007 I SUDDENLY THOUGHT, "OH, WE SHOULD GO TO EUROPE!"
I'M GLAD WE MADE IT HERE SAFELY, MOM
WEREN'T YOU IN THE MIDDLE OF THE STORY BOARD?
YOU PROMISED NOT TO TELL YOU
I WENT ON A 6-DAY TOUR OF LONDON AND PARIS WITH MY MOTHER.

BRITISH MUSEUM
YOU'VE GOT AN HOUR TO LOOK AROUND
IMPOSSIBLE
Wa——
WE COVERED ALL OF LONDON'S CITY SIGHTS IN ONE DAY, WE WERE IN A REAL HURRY.
IN FRONT OF BUCKINGHAM PALACE


BLACK TEA CONTAINER BUS MODEL
TOWEL OF THE NATIONAL FLAG
CAST BAG
WE SHOPPED AT A MALL IN THE AFTERNOON
FOR LUNCH I HAD FISH + CHIPS, AND CHOCOLATE CAKE AT A PUB.
THE BRITISH ARE SAID TO HAVE THE BIGGEST SWEET TOOTH
So——sweet


2ND FLOOR S HOLMES' ROOM, WITH A MAN PLAYING WATSON WHO WILL HAPPILY SHOW YOU AROUND.
Welcome
WHOA, I THOUGHT HE WAS A WAX MODEL--
221B BAKER STREET
THE BIGGEST, LASTING IMPRESSION I HAD OF LONDON WAS THE SHERLOCK HOLMES MUSEUM.
1ST FLOOR IS THE GIFT SHOP 3RD FLOOR IS THE WAX MODEL EXHIBIT
COMMEMORATION PHOTO
IS WHAT I THINK HE WAS SAYING
AH, THIS IS MY BAG
THIS IS HOLMES DESK
WATSON WAS A DOCTOR
WHAT I GOT IN THE CART
CHOCOLATE BAR
TUNA SANDWICH ON WHITE BREAD
GREEN APPLE
PARIS
2.5 HOURS
LONDON
DOVER
THE NEXT MORNING TRAVELLED TO PAR'S BY EUROSTAR.
SORRY, ASSISTANT-SANS, I APOLOGIZE IN ADVANCE.
ACTUALLY, ST. MARIE ACADEMY IS MODELLED AFTER CHATEAU DE VERSAILLES.
If you have any complains, tell it to Versailles
I WANTED TO DRAW A PICTURE OF IT TOO BUT COULDN'T I WAS OVERWHELMED BY THE GORGEOUS
WHERE EVER WE GO THE GOLD IS SHINING
ON THE FIRST DAY WE WENT SIGHTSEEING AT CHATEAU DE VERSAILLES
MARIE-ANTOINETTE AND OSCAR-SAMA WALKED DOWN THIS HALLWAY
ROSES OF VERSAILLES

I WON'T FORGET THE BEAUTY OF PARIS UNDER THE BLUE SKY OF THE NEXT DAY. S GOOD WEATHER
ISN'T IT OVER THERE?
I'D LIKE TO GO TO A BLACK TEA SHOP
UNKNOWN-SAN WHO TOURED WITH US HOW ARE YOU?
LET S GO TOGE-THER
NOTRE-DAME CATHEDRAL
ME, MY MOTHER, AND EIFFEL TOWER
COLOURFUL CHOCOLATE BONBONS
THERE ARE CHOCOLATE SHOPS LEFT AND RIGHT IN PARIS, JUST LOOKING AT THEM WAS FUN
LOTS OF NUTS
WHEN WE WERE TIRED FROM WALKING WE STOPPED AT A CAFE FOR TEA TIME
BERTHILLON ICE CREAM IS MODERATELY SWEET AND DELICIOUS LET'S A BIG VARIETY IT WAS A LOT OF FUN
STREETS OF EAR S
ON OUR LAST NIGHT, MY MOTHER AND I WALKED AROUND CHAMPS ELYSEES AND HAD OURSELVES A TOAST
MOM, YOU'VE WALKED A LOT FOR SOMEONE YOUR AGE
IT'S NO DIFFERENT FROM USUAL - I EXERCISE MORE OFTEN THAN YOU.
PARIS' SKY ALWAYS HAS AIRPLANE CLOUDS.

NEW SERIALIZATION PRESENT PROJECT
BY THE WAY, THERE ARE LOTS OF CUTE SWEETS DECO CARDS OUT RIGHT NOW
IN COMMEMORATION OF THE NEW SERIALIZATION, WE'RE GIVING OUT PRESENTS TO 50 PEOPLE, SO MAKE SURE TO SUBSCRIBE

INTRODUCING "YUMEIRO PATISSIERE" RECIPES

YUMEIRO MAGICAL ESSENCE

AT THE END OF EACH VOLUME, WE'LL TEACH YOU RECIPE FOR SWEETS ICHIGO HAS MADE!

WHAT YOU NEED TO PREPARE

INGREDIENTS

A) CREPE BATTER - 70G WHEAT FLOUR (WEAK FLOUR), 30G SUGAR, 2 EGGS, 200ML MILK, 20G MELTED BUTTER

250ML WHIPPING CREAM, A LITTLE BIG OF SALAD OIL.

TOOLS

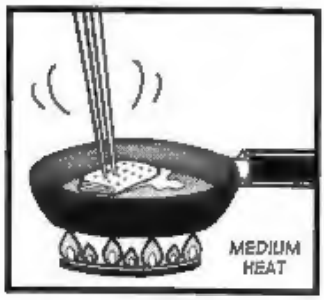
BOWL, WHISK, SMALL LADLE, FRYING PAN, SPATULA, COOKING CHOPSTICKS, FOLDED KITCHEN PAPER, WET WIPECLOTH, SIFTER

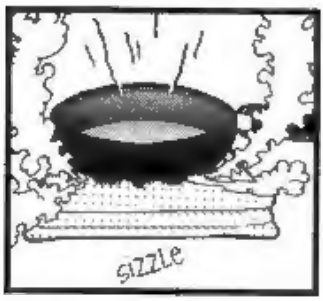
ICHIGO MADE THIS IN THE FIRST STORY. IN FRANCE, CREPE MEANS "CHIRIMEN (THE NAME FOR FABRIC)." YOU'VE SEEN HOW IT'S DONE. TRY YOUR BEST TO

MAKE IT—!

MILLE CREPE

RE CI PE 1

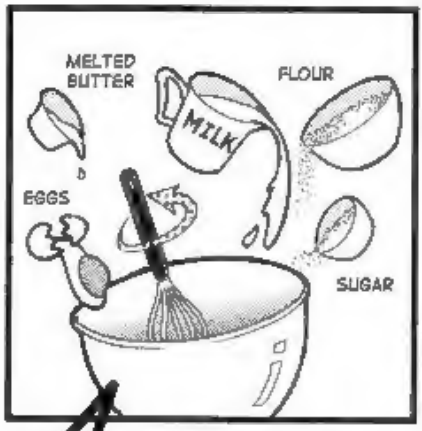




IF THE PAN DOESN'T MAKE A SIZZLE SOUND, PUT IT BACK ON THE HEAD FOR A LITTLE LONGER AND TRY AGAIN.

2

HEAT THE PAN ON MEDIUM HEAT, AND COAT IN A LITTLE BIT OF SALAD OIL WITH A FOLDED PIECE OF KITCHEN PAPER. ONCE THE PAN IS WARMED (IN ONE MINUTE) PLACE ON TOP OF THE WET TOWEL.



1

TO MAKE THE BATTER, WHISK ALL THE A-INGREDIENTS. SIFT THE FLOUR BEFORE WHISKING IN.

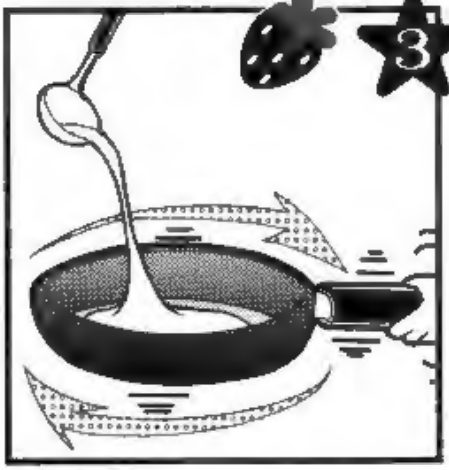
SIFT THE FLOUR TO RID OF THINGS THAT AREN'T FLOUR.

☆ Have an adult with you when using the stove!

4

ALWAYS HAVE THE HEAT ON MEDIUM. WHEN YOU FLIP IT AND IT FOLDS, IT'S ALRIGHT TO USE THE SPATULA TO TRY FIX IT SO IT DOESN'T BERAK!

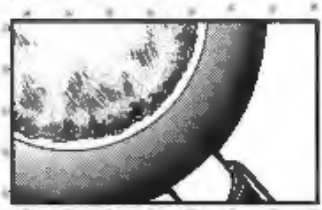
3



LADLE IN SOME BATTER AND SWIRL IT AROUND AS FAST AS YOUR CAN TO COAT THE PAN. IF IT'S TOO SMALL, ADD A BIT MORE BATTER. IF THE PAN IS TOO COLD IT WON'T SPREAD. TRY YOUR BEST TO DO IT QUICKLY!

VANILLA'S ESSENCE

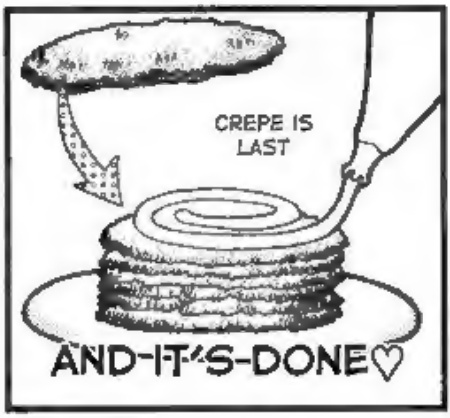
IF THE CREPE BROWNS ALL AROUND IT'LL END UP IN BITS AND PIECES!



WHEN THE CREPE BATTER CHANGES COLOUR, FLIP IT WITH THE SPATULA. COOK IT FOR 10 SECONDS, TAKE IT OUT AND LET IT COOL. REPEAT THIS WITH EACH CREPE.

5

USE LOTS OF WHIPPED CREAM SO THAT THE LAYERS STICK.



WHEN THE CREPES HAVE COOLED, PLACE WHIPPED CREAM ON TOP AND STACK ANOTHER PLAYER OF CREPE - REPEATING THIS UNTIL YOU'RE DOWN TO THE LAST CREPE.

ROLL CAKE

RECIPE 2

THIS TIME, THE SPONGE BATTER HAS WHIPPED EGG WHITES KNOWN AS "MERINGUE" FOLDED IN. THE POINT IS TO NOT LET THE BEATEN EGG WHITES DEFALTE. TRY YOUR BEST TO MAKE IT--!

WHAT YOU'LL NEED

INGREDIENTS

SPONGE CAKE BATTER: 3 EGGS, 70G SUGAR, 40G WHEAT FLOUR, 25G MELTED BUTTER, 250ML WHIPPING CREAM

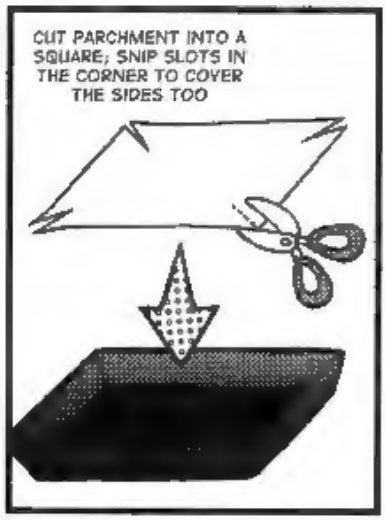
TOOLS

BOWL, HAND MIXER (ONE THAT COMES WITH A WHISK ATTACHMENT), SCRAPER, SIFTER, 30CM BAKING TRAY, PARCHMENT PAPER, OVEN, CUTTING BOARD

PREPARATION 準備

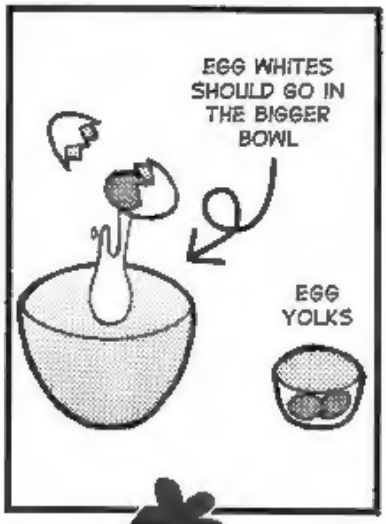
① SIFT THE FLOUR.

② LINE THE BAKING TRAY WITH PARCHMENT PAPER.



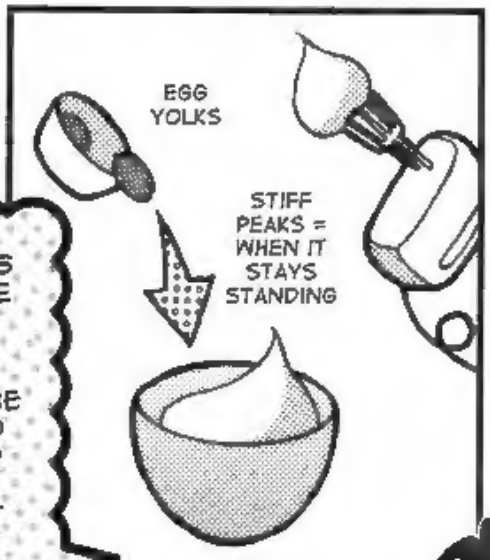
③ PREHEAT THE OVEN TO 190-200C.

④ SEPARATE THE EGG YOLKS FROM THE



1

WHIP THE EGG WHITES IN A BOWL, ADD THE SUGAR IN THREE ADDITIONS. WHIP WITH THE HAND MIXER. WHEN THEY FORM STIFF PEAKS, ADD IN THE EGG YOLKS.



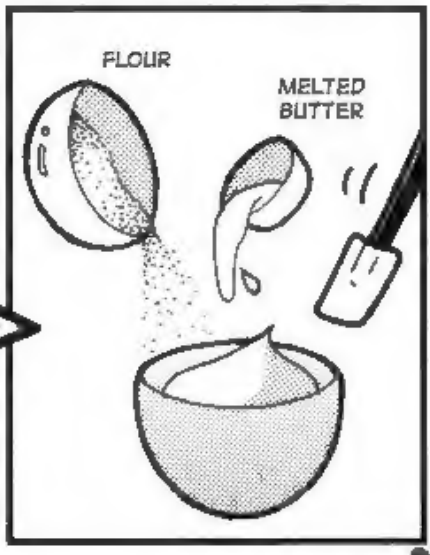
VANILLA'S ESSENCE

THE BOWL MUST BE FREE OF FAT AND WATER. IF EITHER IS PRESENT, THE WHITES WILL NOT WHIP PROPERLY!

2

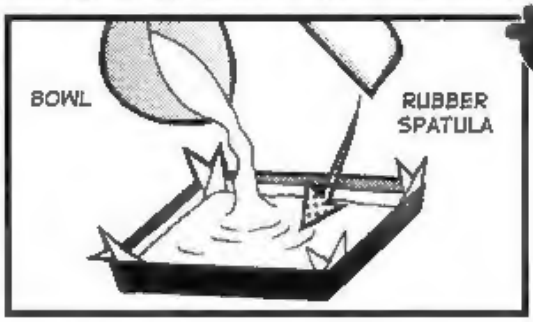
VANILLA'S ESSENCE

FOLD GENTLY BY BRINING THE SPATULA DOWN, AROUND, UP, AND ACROSS. MAKE SURE THERE ARE NO VISIBLE LUMPS.



FOLD IN THE BUTTER AND FLOUR WITH A RUBBER SPATULA.

3



COOL THE SPONGE CAKE ON WOODEN CUTTING BOARD - BECAUSE IT DOESN'T CONDUCT HEAT AND THE CAKE WILL STAY MOIST

PLACE IN THE BAKING TRAY AND BAKE IN THE OVEN FOR 9 MINUTES.

☆ JUST BECAUSE YOU SET IT TO THAT TEMPERATURE, THE OVEN MIGHT NOT BE EXACTLY THAT TEMPERTURE, SO BE CAREFUL WHEN BAKING.

4

A ROLL WITH FRUIT AND CREAM, OR EVEN JAM IS DELICIOUS

MAKE SURE YOU DON'T ROLL THE BIG PIECE OF PARCHMENT WITH IT. ROLL SLOWLY AND PACK IT IN SO IT'S NO LOOSE.

AND IT'S DONE♡

FLIP THE SPONGE ON TO A LARGE PIECE OF PARCHMENT PAPER AND REMOVE THE ONE USED IN BAKING. SPREAD THE CREAM ON THE SIDE YOU REMOVED E PAPER FROM AND THEN ROLL IT UP.